

Statement of Corrective Action. USPH Vessel Sanitation Inspection held on board M/S “Voyager of the Seas” in the port of Miami on October 21st 2001.

<u>No.</u>	<u>Ref. #</u>	<u>Results and Recommendations</u>
		<u>WINDJAMMER DISHWASHING</u>
1	*	No data plate was available on the glass washer. This was also noted in the Johnny Rockets’ Pantry. The data plates have been ordered from Hobart. When they are received they will be attached to the respective machines.
		<u>WINDJAMMER AFT SERVICE LINE</u>
2	*	Loose sealant was noted on gap on the top of the service. This has been corrected.
		<u>WINDJAMMER GENERAL</u>
3	*33	Loose or missing soft sealant was noted at the bulkhead/deck junctures in several areas. Soft sealant was used as the coving material. This was also noted in some of the bars. The areas pointed out during the inspection have been repaired. Maintenance is ongoing.
		<u>JOHNNY ROCKETS</u>
4	*	The door to the dishwasher would not stay in the open position. This door has been repaired.
		<u>CREW POT WASH</u>
5	*	The thermometer on the sanitizing sink was fogged over and not readable. (Also generally noted throughout main galley pot wash areas.) Looking into possibly moving the thermometers as per the inspector’s suggestion above the actual sanitizing sinks.
		<u>CREW DISHWASHING</u>
6	*	Three nozzles on the final spray arm of the dishwasher were plugged. We have revisited the cleaning routine to ensure that the nozzles are dismantled after every service. We are also making sure that the managers in this area check on this.
		<u>POTABLE WATER</u>
7	*	The management and record keeping of the potable water systems was excellent.
		<u>POTABLE WATER BUNKER STATION</u>
8	*	Two of the protective screw caps did not have chains attached to them. The chains have been reattached.
		<u>CHILD ACTIVITY CENTER</u>
9	*33	A decorative piece of sheet metal was loose along the counter. This has been repaired.
		<u>POTABLE WATER</u>
10	*	The current test results for the backflow presenters did not show the pressure differences on both sides of the valves. We will ensure that

these are tested correctly once a year.

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| 11 | * | <p><u>PROVISIONS</u>
Several cans with bent seams were noted in dry stores. Bent cans are now being checked and used immediately.</p> |
| 12 | 33* | <p><u>PROVISIONS</u>
Major leak was noted in the deckhead above the food preparation counter in the vegetable prep room. If leak occurred during food prep time it would constitute a major food protection issue. The source and reason for the leak are being investigated. In the meantime, this counter is not being used for food preparation.</p> |
| 13 | 20* | <p><u>PROVISIONS</u>
In vegetable prep room, vertical chopper rubber scraping part was in poor repair and difficult to clean. A new part has been ordered. Will inspect more closely in future.</p> |
| 14 | 26* | <p><u>PROVISIONS</u>
Shaft gasket and plastic fitting on vertical chopper in vegetable prep room had not been removed for cleaning and area was soiled with food. Removed and cleaned. Equipment will be dismantled after each use and displayed for inspection.</p> |
| 15 | 26* | <p><u>MAIN GALLEY DECK 3 DISHWASHING</u>
Numerous soiled plates were found in clean storage area. Pre soaking by use of lexan containers now in place. Plates coming off the line will be inspected more closely and more emphasis will be placed on checking clean stacked dishes by our kitchen stewards.</p> |
| 16 | 37* | <p><u>MAIN GALLEY DECK 3 DISHWASHING</u>
Heavy concentrate was dripping from the deckhead above the dishwashing machines. Excessive humidity was also affecting the adjacent refrigeration equipment. We are reviewing this issue with shoreside to see if we can improve this. In the meantime we will monitor machine temperatures to keep excessive steam down and wipe off condensate.</p> |
| 17 | 26* | <p><u>MAIN GALLEY DECK 3 PASTRY</u>
A previously cleaned dipper well insert had old food residue in recessed areas. Cleaned and closer monitoring will be taking place.</p> |
| 18 | 27 | <p><u>MAIN GALLEY DECK 3 PASTRY</u>
Rolling trolley pan support brackets had food soil in them. All trolleys to be properly cleaned in the potwash area. Closer attention to be given by manager's inspecting the area.</p> |
| 19 | 26* | <p><u>MAIN GALLEY DECK 3 PASTRY</u>
Cleaned kettle had food soil on side. Cleaners were advised of the importance of cleaning all surfaces of equipment.</p> |
| | | <p><u>MAIN GALLEY DECK 3 PASTRY</u></p> |

- 20 20* Reach in coolers had heavy condensation on top of interior. **This is related to the condensation in the dish wash area. Looking to improve extraction during upcoming dry dock.**
- 21 26* **MAIN GALLEY DECK 3 COLD GALLEY**
Cleaned trays had food soil in corners
Staff has been instructed to carefully inspect all dishes and utensils before storing in food preparation areas. Potwash operators also instructed to check all equipment thoroughly after it leaves the machine. Kitchen stewards to monitor.
- 22 26* **MAIN GALLEY DECK 3 BEV. STATION**
Tube from milk cooler to cappuccino machine had significant accumulation of old milk residue in it. **Immediately cleaned and further training given to coffee man. All crew responsible for maintaining these machines have been instructed to clean these tubes regularly.**
- 23 * **MAIN GALLEY DECK 3 HOT GALLEY**
Back flow preventer was leaking on the filling hose. (Galley staff had reported to engineering). **Back flow preventer has been replaced.**
- 24 20* **MAIN GALLEY DECK 3 HOT GALLEY**
Microwave oven top splash plate was broken creating a difficult to clean area. **Part ordered, machine out of order until arrival.**
- 25 26* **MAIN GALLEY DECK 3 POT WASH**
Clean storage area had soiled mixing bowl, mixing whisk, large plastic drink dispenser and greasy pan. **Training of the staff in this area has been conducted. They are to examine all pots and utensils that come out of the machine before storing on the racks. The kitchen stewards are to train and supervise this process.**
- 26 * **MAIN GALLEY DECK 4 BEV. STATION**
Carbinator backflow preventer was leaking. **This preventer was replaced.**
- 27 20* **MAIN GALLEY DECK 5 ROOM SERVICE**
Buffalo chopper bowl had severe score marks in it making it difficult to clean. **Part ordered, bowl not in use until new part arrives.**
- 28 26* **MAIN GALLEY DECK 5 POT WASH**
Food soiled was found in pots and pans in the clean storage area. **Training of the staff in this area has been conducted. They are to examine all pots and utensils that come out of the machine before storing on the racks. The kitchen stewards are to train and supervise this process.**
- 29 **DINING ROOM**
Food soil was found in the splash areas around water stations. **These have been cleaned. Waiters, assistant waiters and headwaiters have**

been trained to clean and also to inspect these areas. Maitre'd to supervise.